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GOP16TSLB

TECNOBAKE NEXT GAS COMBI STEAMER (PASTRY VERSION) WITH 16 TRAYS (600X400MM), TOUCH SCREEN, BOILER, PROGRAMMABLE RECIPES, AUTOMATIC WASHING AND DIRECT STEAM WITH PASTRY TRAY RACK TROLLEY - COMPATIBLE WITH 20 TRAY GN1/1 TROLLEY



- Cooking chamber made of AISI 304 stainless steel (1 mm thick) featuring rounded corners to prevent dirt buildups. The polished steel finish improves heat refraction, reduces steel roughness, and prevents corrosion from chemicals, allowing easy removal of food residues.
- AISI 304 watertight door with high-performance and easily replaceable gasket and 2 glass panes: the outer pane is 4 mm thick and the inner pane is 6 mm thick with a thermal reflective treatment for enhanced energy efficiency. Air tunnel in the door for operator safety.
- Anti-slip and anti-fingerprint handle with right/left opening.
- The interface is as user-friendly as a smartphone, thanks to a 7-inch capacitive touch display.
- The cooking parameters are easily visible at a glance, thanks to the automatic distance display mode.
- The 8 cooking cycles help save energy and obtain excellent results.
- The professional fans are governed by an inverter, work with 4 speeds and stop instantly when rotation is reversed and the door is opened.
- In the mixed cycle you can manage up to 19 humidity levels at 5% intervals from 0% to 90%.
- Programmable steam puff up to 20 seconds, enhancing humidity levels in the cooking chamber during convection mode.
- Larger vent (6 cm diameter) for improved humidity control.
- Up to 300 cooking programs, including both uploaded and chef-created ones.
- Multifood technology for cooking several foods simultaneously.
- Automatic self-cleaning including 4 cycles, with the longest lasting only 62 minutes.
- Multipoint core probe with 4 detection points included.
- Cloud platform for controlling recipes and ovens easily.
- HACCP and consumption data recording.

TECHNICAL DATA

TOTAL POWER	47 kW	GAS POWER	46 kW
ELECTRIC POWER	1 kW	FREQUENCY	50/60 Hz
VOLTAGE	220-240 ~ V	MOTOR FAN ELECTRIC POWER	1 kW
TRAY CAPACITY	n° 16x(600x400)	MAXIMUM FOOD LOAD	64 Kg
LPG CONSUMPTION	3.62 kg/h	COOKING CHAMBER DIMENSIONS	68x45x148 cm
GUIDES	n° 16	VERTICAL DISTANCE BETWEEN TRAYS	8 cm
MINIMUM POWER CABLE CROSS-SECTION	3 x 1,5 n° - mm ²	THERMAL INSULATION THICKNESS	35 mm
STEAM CYCLE TEMPERATURE	50÷120 °C	MIXED CYCLE TEMPERATURE	50÷250 °C
CONVECTION CYCLE TEMPERATURE	50÷265 °C	TIMER	0-540 min
ELECTRIC CABLE TYPE	H07 RN-F	OVEN TYPE	Digital - tray 400 x 600 mm
FAN SPEED	Full / reduced speed	WATER CONNECTION POSITION	18cm
WATER DRAIN POSITION	18cm	ELECTRICAL CONNECTION HEIGHT (H)	176,8 mm
ELECTRICAL CONNECTION HEIGHT (X)	913,2 mm	ELECTRICAL CONNECTION HEIGHT (Y)	0 mm
WATER CONNECTION DIAMETER	3/4"	WATER CONNECTION HEIGHT (H)	231,8 mm
WATER CONNECTION HEIGHT (X)	913,2 mm	WATER CONNECTION HEIGHT (Y)	0 mm
SOFTEN WATER CONNECTION HEIGHT (H)	291,8 mm	SOFTEN WATER CONNECTION HEIGHT (X)	913,2 mm
SOFTEN WATER CONNECTION HEIGHT (Y)	0 mm	DRAIN DIAMETER	1,9685"
DRAIN CONNECTION HEIGHT (H)	76,8 mm	DRAIN CONNECTION HEIGHT (X)	743,2 mm
DRAIN CONNECTION HEIGHT (Y)	0 mm	FOOT HEIGHT	215 mm
FOOT ADJUSTMENT	215/250 mm	IPX RATING	4
WIDTH	100 cm	DEPTH	94 cm
HEIGHT	188 cm	PACKAGE WIDTH	108 cm
PACKAGE DEPTH	110 cm	PACKAGE HEIGHT	208 cm
NET WEIGHT	349 kg	GROSS WEIGHT	374 kg
VOLUME	2,47 m ³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	8280.0 W	SENSIBLE HEAT RELEASE	6900.0 W
STEAM RELEASE	12190.0 g/h		

ACCESSORIES

INSTALLATION SCHEMES



IMMAGINE DA DEFINIRE